

## DUCK RENDANG SALAD WITH PAK CHOI



### USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Ginger & lime WOK 450g



Lemongrass puree 450g



Red chilli puree 450g

### INGREDIENTS

4

- confit of 2 duck thighs
- 1 head pak choi
- ½ red onion
- 2 stalks spring onion
- 50 g bean sprouts
- 18 g grated coconut
- 10 g Bresc Lemongrass puree
- 5 g Bresc WOKginger
- 5 g Bresc Red chilli puree
- 3 g 5 spices powder
- 4 g Bresc Garlic chopped
- 0.5 dl Indonesian soy sauce
- 20 g serundeng
- 10 g deep-fried onions
- oil for frying

### PREPARATION METHOD

Tear the duck coarsely.

Chop the white parts of the pak choi into strips and chop the green parts coarsely. Chop the red onion into half rings.

Stir-fry the duck with the other ingredients and then add some of the Indonesian soy sauce. Allow to glaze a little. Remove the duck from the pan and then add the remainder of the Indonesian soy sauce, pak choi and onion. Turn off the heat.

Use everything to assemble a salad and garnish with the serundeng and the deep-fried onions.